

Amendments to the Claims

1-8. (cancel)

9. (new) A method for aromatizing a milk product comprising the addition to said milk product during manufacture of at least one bacterium producing a bacteriocin and belonging to the genus *Pediococcus*.

10.(new) The method according to claim 9 wherein the bacterium belonging to the genus *Pediococcus* *acidilactici*, *Pediococcus pentosaceus*, *Pediococcus damnosus*, *Pediococcus halophiles*, *Pediococcus parvulus*, and *Pediococcus urinae-equi*, and combinations thereof.

11. (new) The method according to claim 10 wherein the bacterium belonging to the genus *Pediococcus* is the bacterium *Pediococcus acidilactici* deposited at the CNCM on October 20, 2003, in the name of Rhodia Chemie, 26 quai Alphonse de Gallo, 92512 Boulogne-Billancourt, France, with accession number 1-3113.

12. (new) The method according to claim 9 wherein the bacterium belonging to the genus *Pediococcus* is associated with at least one bacterium which is sensitive to said bacteriocin.

13. (new) The method according to claim 9 wherein the bacterium belonging to the genus *Pediococcus* is associated with at least one bacterium which is sensitive to said bacteriocin selected from lactic bacteria from the genii *Lactococcus*, *Lactobacillus*, *Pediococcus*, *Leuconastoc* and *Streptococcus*.

14. (new) The method according to claim 9 wherein the milk product is fermented milk.

15. (new) The method according to claim 9 wherein the milk product is selected from soft cheeses, uncooked pressed cheeses, cooked cheeses, processed cheese, cottage cheese, yoghurt, matured cream, milk drinks, milk by-products and baby milk.

16. (new) The method according to claim 9 wherein the milk product is cheddar.